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(21)Application number : 2001-399987 (71)Applicant : MATSUMURA KEIGO

(22)Date of filing : 28.12.2001 (72)Inventor : MATSUMURA KEIGO

(54) QUALITY-IMPROVING AGENT FOR IMPROVING MEAT QUALITY

(57)Abstract:

PROBLEM TO BE SOLVED: To provide a quality-improving agent for improving the meat quality of raw material meats.

SOLUTION: The quality-improving agent is obtained by incorporating 10-60 wt.% sodium hydrogen carbonate, 20-60 wt.% trehalose, 5-20 wt.% citric acid and 3-25 wt.% whey based on the total amount of the quality-improving agent.



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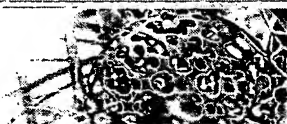
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Title: Food material with lower caloric

Application Number	03123283	Application Date	2003.04.25
Publication Number	1452887	Publication Date	2003.11.05
Priority Information	JP127187/20022002/4/26		
International Classification	A23L1/05;A23L1/09;A23L1/10		
Applicant(s) Name	Otsuka Food Co., Ltd.		
Address			
Inventor(s) Name	Enomoto Mitsuo;Akasawa Tetsuya		
Patent Agency Code	11038	Patent Agent	chen cuan

Abstract

The invention can obtain low calorie food material (artificial rice material) for cooked rice food, having properties, appearance, odor, taste and palatability similar to cooked rice and provide a method for producing the same. The low calorie food material comprises 1 pts.wt. starch, 0.05-2 pts.wt. trehalose, 0.03-7 pts.wt. gelling agent gelled with divalent metal ions and 0.003-0.5 pts.wt. divalent metal ions or 0.03-7 pts.wt. gelling agent gelled by heating, or cooling after heating and 0.03-20 pts.wt. clouding agent and is a gelled granular material thereof.

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[HOME](#)[ABOUT SIPO](#)[NEWS](#)[LAW & POLICY](#)[SPECIAL TOPIC](#)[CHINA IP NEWS](#)**Title: Highly nutritious baked products**

Application Number	01821525	Application Date	2001.12.26
Publication Number	1482863	Publication Date	2004.03.17
Priority Information	JP397513/002000/12/27		
International Classification	A21D2/18;A21D13/08;A23G3/00;A23L1/29		
Applicant(s) Name	Otsuka Pharma Co., Ltd.		
Address			
Inventor(s) Name	Takaichi Akihisa;Okamoto Toshihiko;Azuma Yoshihide		
Patent Agency Code	11219	Patent Agent	ding yebeng wang weiyu

Abstract

The present invention relates to a highly nutritious baked food product having ingredients similar to conventional baked food products but having a nutritionally balanced high protein content and low fat content, with an improved level of the hardness that conventionally results from a high protein content and low fat content. The highly nutritious baked food product can be produced by baking a dough containing 10-20 wt. % of protein, 7-14 wt. % of fat and 55-81 wt. % of sugar, with trehalose contained as a sugar component in 1 to 10 wt. % relative to the total weight of the solid ingredients.

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